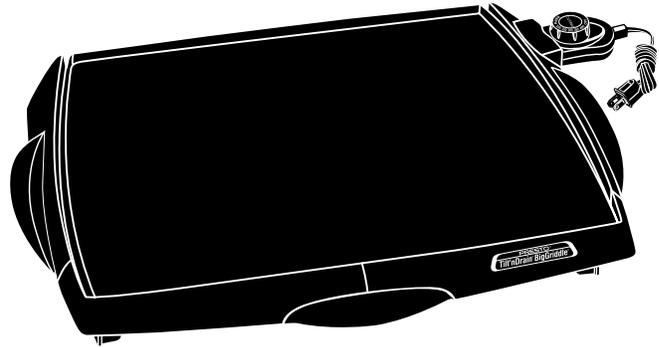


PRESTO®

Tilt'nDrain™ BigGriddle® *cool-touch griddle*

- Huge cooking surface—cooks up to 50% more than other jumbo griddles.
- Easily adjusts from a level grilling surface for eggs and pancakes to a tilted surface for meats.
- Cool-touch base surrounds the grilling surface on the front and both sides.



Visit us on the web at www.GoPresto.com

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INSTRUCTIONS

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse control, cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Do not operate if the legs and/or cool-touch base become cracked or damaged. Return the appliance to the Presto Factory Service Department (see page 3) for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Always attach heat control to appliance first, then plug cord into wall outlet. To disconnect, turn control to OFF then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

Important Cord Information

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. A short power supply cord (or cord set) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is properly exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. Connect the power supply cord to a 120VAC electrical outlet only.

How to Use

NOTICE: This griddle is not intended to be used as a warming tray, hot plate, or for heating any cookware. Using this product for purposes different from those specified in the instruction manual may cause damage to the product and will void the product warranty.

Before using for the first time, become familiar with the griddle features. Wash griddle in warm, sudsy water, rinse, and dry. Do not immerse Control Master® heat control or let the heat control come in contact with any liquid.

1. Place assembled griddle on a dry, level, heat-resistant surface away from walls, cabinets, and other objects.

NOTICE: To prevent possible heat damage to your countertop, place a heat-resistant counter protector, such as aluminum foil, under the griddle; take care not to place the foil under the griddle's legs.

2. Insert the Control Master® heat control into the griddle so the two electrical pins on the griddle are fully inserted into the heat control. Connect cord to outlet.
3. When cooking meats, pull out on handles to tilt the grilling surface. This allows excess fat to drain into the drip tray. When cooking other foods, such as eggs and pancakes, be sure the handles are pushed in so the griddle is level.
4. Turn Control Master® heat control to desired temperature (see page 3 for cooking temperatures). Preheat griddle. Pilot light goes off when selected temperature is reached (approximately 5 to 10 minutes).
5. Prepare food for cooking. Because the griddle features a nonstick finish, food may be prepared with little or no oil.

NOTICE: Avoid using no-stick cooking sprays as they may cause the cooking surface to become tacky.

6. Place food on griddle and cook according to temperature-timetable (see page 3). Heat should be adjusted according to personal preference and particular food being cooked. During cooking, pilot light will go on and off indicating desired temperature is being maintained.

For best results use nylon, plastic, wooden, or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface. Do not cut foods on the cooking surface.

7. Turn heat control to OFF when cooking is completed. Unplug heat control from wall outlet then from appliance. Allow unit to cool before removing drip tray.

Care and Cleaning

Before initial use and after each subsequent use, wash griddle in warm sudsy water, rinse, and dry. Soaking the griddle to loosen food residue is not necessary. If, however, soaking is desired, do not soak for more than two hours. Soaking for more than two hours may damage the nonstick finish on the griddle. Clean the nonstick surface with a non-metal cleaning pad, such as Scotch-Brite® Multi-Purpose Scrub Sponge® or Scotch-Brite® Dobie® Cleaning Pad. Firm pressure can be applied, if necessary. **Do not use steel wool or abrasive kitchen cleaners. Do not immerse Control Master® heat control in water or let it come in contact with any liquid.**

NOTICE: To maintain the appearance of the griddle, do not wash it in the dishwasher. The decorative trim and the bottom of the griddle will likely discolor due to the caustic nature of the dishwasher detergent. In addition, a gray residue may form on the bottom of the griddle which may transfer onto towels and/or skin.

In time, the nonstick finish may darken over the heating element due to a buildup of grease residue. This discoloration can be removed by using a solution of one tablespoon of powdered automatic dishwasher detergent per one cup of hot water. Slide the drip tray into place. Preheat griddle to 225°. Wearing rubber gloves, dip cleaning pad into cleaning solution and rub over the cooking surface being careful not to get it on the decorative trim. Continue cleaning until the solution is gone. Turn the griddle off and allow to cool. Wash the griddle in warm, soapy water and dry. After treating the griddle it is recommended that the cooking surface be wiped lightly with a vegetable oil before using.

Some discoloration may occur inside the griddle drip tray. This is normal. The amount of discoloration will vary depending on the foods cooked and the temperature setting used. This discoloration is only visible from the inside of the drip tray and will not affect the performance of the griddle.

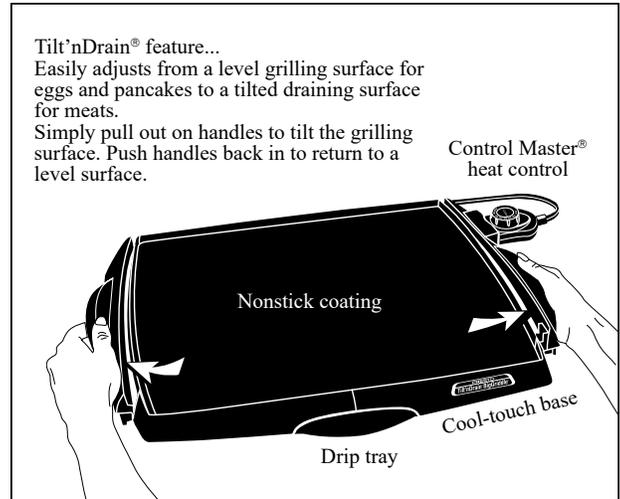
The cool-touch base on the griddle is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. Any food residue remaining can be removed with warm, sudsy water and a cleaning pad. Rinse and wipe dry.

Periodically check the screws on the griddle frames and legs for looseness. Retighten, if necessary, with a standard slotted screwdriver.

NOTICE: Overtightening can result in stripping of screws or cracking of frames and legs.

IMPORTANT: To ensure continued accuracy of the Control Master® heat control, avoid rough handling in use and storage.

*Scotch-Brite and Dobie are registered trademarks of 3M Company. Presto is not affiliated with this company.



TEMPERATURE-TIMETABLE

Food	Temperature	Cooking Time	Food	Temperature	Cooking Time
Bacon	325°–350°	5–8 minutes	Potatoes, cottage fried	300°–350°	10–12 minutes
Canadian Bacon	325°–350°	3–4 minutes	Sausage, link	325°–350°	20–30 minutes
Eggs, fried	275°–300°	3–5 minutes	Sausage, precooked	325°–350°	10–12 minutes
Fish	325°–375°	5–10 minutes	Sandwiches, grilled	325°–350°	5–10 minutes
French Toast	325°–350°	4–6 minutes	Steak, beef, 1 inch thick		
Ham, ½ inch thick	325°–350°	10–12 minutes	Rare	350°–400°	6–7 minutes
Ham, ¾ inch thick	325°–350°	14–16 minutes	Medium	350°–400°	10–12 minutes
Hamburgers, ½ inch thick	325°–375°	8–12 minutes	Steak, beef, 1½ inch thick		
Liver	325°–350°	5–10 minutes	Rare	350°–400°	8–10 minutes
Minute Steak	375°–400°	4–5 minutes	Medium	350°–400°	18–20 minutes
Pancakes	375°–400°	2–3 minutes			
Pork Chops, ½ inch thick	325°–375°	15–20 minutes			
Pork Chops, ¾ inch thick	325°–375°	20–25 minutes			

Consumer Service Information

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, please contact us:

- Call 1-800-877-0441 weekdays 8:00 AM to 4:00 PM (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by telephone, email, or letter. When emailing or writing, please include a phone number and a time when you can be reached weekdays, if possible. When contacting the Consumer Service Department, please indicate the model and series numbers for the griddle. The model number can be found on the bottom of the plug guard and the series number can be found stamped in the bottom center of the griddle. Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Factory Service Department is equipped to service Presto® appliances and supply genuine Presto™ replacement parts. Genuine Presto™ replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto™ replacement parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto™ replacement parts, look for the Presto® trademark.

Canton Sales and Storage Company, Presto Factory Service Department, 555 Matthews Drive, Canton, MS 39046-3251

Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Factory Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance, as well as a description of the problem you are encountering with the appliance.

We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto’s personal pledge to you and is being made in place of all other express warranties.

**NATIONAL PRESTO INDUSTRIES, INC.
EAU CLAIRE, WI 54703-3703**